

DINNERLY



Smoky Tomato Gnocchi with Feta and Peas



30 minutes



2 Servings

Soft pillows of gnocchi coated in a cheesy smoked paprika and tomato sauce – it's hard to resist! Ramp up the flavour factor with fresh oregano and extra feta to finish.

WHAT WE SEND

- 1 onion
- oregano
- 400g gnocchi ^{1,17}
- 150g peas
- 5g smoked paprika
- 50g feta ⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- 1 tbs olive oil
- 1 tbs tomato paste
- 1 tbs plain flour ¹
- 60ml (¼ cup) milk ⁷

TOOLS

- large saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 685kcal, Fat 17.8g, Carbs 104.2g, Proteins 23.4g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the gnocchi (see Kitchen 101). Finely chop the **onion**. Crush or finely chop **1 garlic clove**. Pick the **oregano** leaves, discarding the stems.



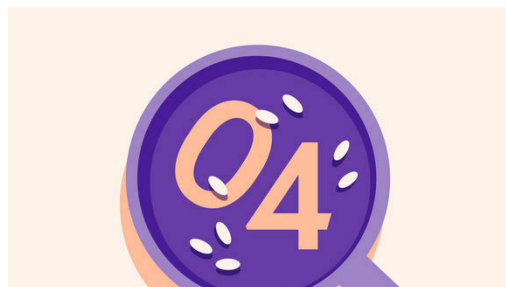
2. Cook gnocchi

Add the **gnocchi** to the pan of boiling water, stir to separate, then return to the boil and cook for 2 mins. Add the **peas** and cook for a further 2 mins or until the peas are tender and the gnocchi float to the surface. Reserve **250ml (1 cup) cooking water**, then drain the gnocchi and peas.



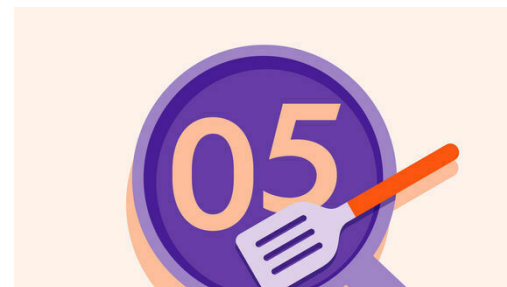
3. Start sauce

Heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **onion** and **garlic**, stirring, for 3 mins or until softened. Add **1 tsp smoked paprika*** and **1 tbs tomato paste** and cook, stirring, for a further 2 mins or until fragrant.



4. Finish sauce

Reduce the heat to low. Add **1 tbs plain flour** to the onion mixture and cook, stirring, for 1 min. Stirring constantly, slowly add the **reserved cooking water** and **60ml (¼ cup) milk**. Cook, stirring, for 2-3 mins until the sauce is smooth and slightly thickened. Remove the pan from the heat.



5. Serve up

Crumble **three-quarters of the feta** into the sauce. Add the **gnocchi and peas** and stir to combine and warm through. Taste, then season with **salt and pepper**. Divide the **gnocchi** among bowls, top with the **remaining feta**, scatter over the **oregano** and enjoy!



6. Kitchen 101

Make sure the water is at a rapid boil before adding the gnocchi to prevent them becoming soggy.